

Veggie Pasta

Unit: 4 Qt. Saucepan

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| 1 – Jar of Pasta Sauce | 2– oz of parmesan cheese cut on #2 blade |
| 2 – Cloves of Minced Garlic | 1 - Small Zucchini cut on #4 blade |
| 5 - Fresh basil leaves (torn up) | 8 - oz of uncooked noodles (spiral or elbow) |
| 1/2 - tsp. Dry Italian seasoning | 4-6 - White mushrooms sliced with knife |

First, Pour the sauce into a 4 qt. saucepan with the noodles and the Italian seasoning. Rotate the valve below the knob to open and seal the lid. Turn on medium heat. Reduce to low when valve whistles and rotate valve closed. Cook for 20 minutes.

When the sauce is almost done, preheat a skillet on medium heat for 3-5 minutes. (350 for electric skillet) Place the mushrooms in the dry heated unit and stir them until they browned a couple of minutes.

Next, sprinkle salt on the mushrooms to get them to release their juices. Add the Zucchini and garlic. Cook them with lid off until done to your liking. (3-5 minutes) Add them to the pasta sauce in the saucepan and stir them in thoroughly. Serve when pasta is tender. Sprinkle cheese and basil pieces on top of each serving when you plate it.